

White and Dark Chocolate Chip Cookies

120g	Softened butter
90g	Soft brown sugar
1	Egg
1/2 tsp	Vanilla essence
180g	Self raising flour
1/2 tsp	Baking powder
90g	Dark chocolate chips
90g	White chocolate chips



Large pan
Spoon
Whisk
Weighing scales
Baking tray
Sieve
Cooling rack
Spatula / palette knife



Beat the butter until soft, add the sugar and beat until light and fluffy. Gradually beat in the egg adding the vanilla essence.

Sift the flour and baking powder, mix to form a stiff dough. Stir in the chocolate.

Divide the mixture into about 16 equal-sized cookies on a lightly oiled tray and bake for 15-18 mins (180c) until golden brown.

Leave to cool on the sheet for a few minutes before transferring to cooling rack.